

DINNERLY



Mint and Rosemary Beef Meatballs with Pasta



30 minutes



2 Servings

Meatballs and pasta are a heavenly match. Roll herby beef mince into mini meatballs, simmer in a rich tomato sauce and spoon over twirly pasta. Buon appetito!

- 1 onion
- 1 carrot
- beef mince
- 10g mint and rosemary seasoning ^{6,17}
- 250g spaghetti ¹
- 400g diced tomatoes

WHAT YOU NEED

- 2 garlic cloves
- 1 tbs olive oil
- 1 tbs tomato paste
- 2 tsp sugar

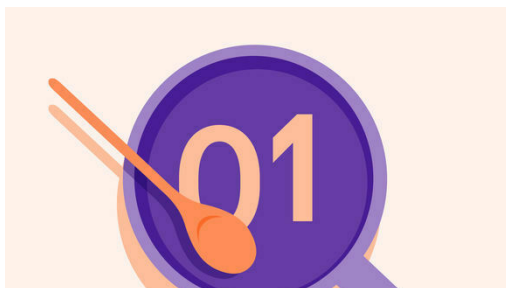
- medium saucepan
- medium deep frypan with lid

ALLERGENS

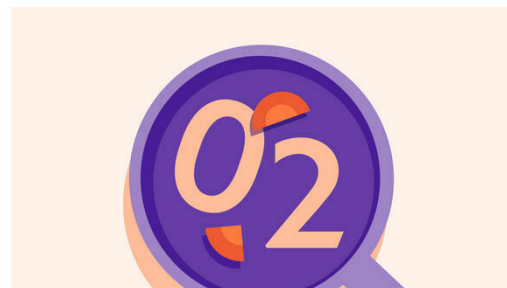
Gluten (1), Soy (6), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

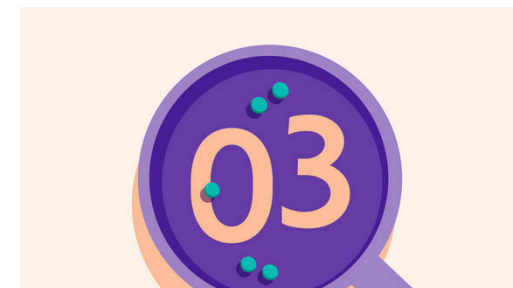
Energy 900kcal, Fat 34.3g, Carbs 89.8g,
Proteins 51.7g



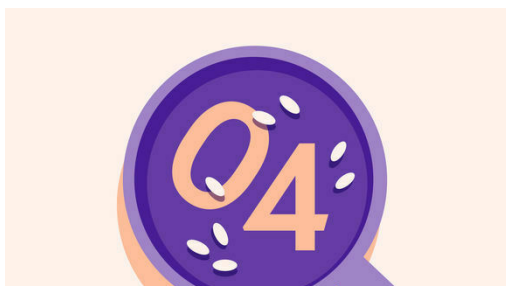
Bring a medium saucepan of salted water to the boil for the pasta (see Kitchen note). Finely chop the **onion**. Peel the **carrot** and cut into 1cm chunks. Crush or finely chop **2 garlic cloves**. Put the **beef mince** and **half the mint and rosemary seasoning** in a bowl and season with **salt and pepper**. Using damp hands, combine well, then shape into walnut-sized balls.



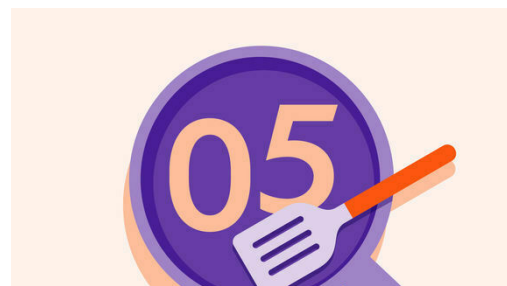
Cook **three-quarters of the pasta*** in the pan of boiling water for 12 mins or until al dente. Reserve **125ml (½ cup) cooking water**, then drain the pasta.



Meanwhile, heat **2 tsp olive oil** in a medium deep frypan over medium-high heat. Cook the **meatballs**, turning, for 4-6 mins until browned. Remove from the pan. Heat **2 tsp olive oil** in the same pan over medium-high heat. Cook the **onion, carrot and garlic**, stirring, for 2 mins or until starting to soften.



Add the **tomatoes**, remaining **mint** and **rosemary** seasoning, reserved cooking water, **1 tbs tomato paste** and **2 tsp sugar** to the veggies. Season with **salt and pepper** and bring to the boil. Reduce the heat to medium-low, add the **meatballs** and cook, covered, for 3 mins. Remove the lid and cook for a further 2 mins or until the meatballs are cooked through.



Taste the sauce, then season with **salt and pepper**. Remove the pan from the heat. Divide the **pasta and meatballs and sauce** among bowls and enjoy!



We've substituted spaghetti for the tagliatelle pictured due to availability. Don't worry, the dish will be just as delicious!

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au
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from at least 95%
Australian ingredients**